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INGREDIENTS

- 4 tbsp (60 mL) of Boursin® Cuisine Garlic & Fine Herbs
- 400 g fresh tagliatelle
- 4 tightly packed cups baby spinach
- 2 cups mushrooms, sliced
- 15 cherry tomatoes, halved
- 1 tbsp (15 mL) olive oil
- A handful of fresh parsley, chopped
- Salt and pepper, to taste

In a large pot of salted boiling water, cook the tagliatelle until al dente, following the package instructions. Drain and set aside.

While the pasta is cooking, rinse and thoroughly dry the baby spinach. Heat the olive oil in a non-stick skillet over medium heat.

Add the mushrooms to the skillet and cook for about 5 minutes, until golden. Stir in the spinach and cherry tomatoes. Continue cooking for another 2 to 3 minutes, stirring occasionally, until the spinach slightly wilts.

Add the cooked tagliatelle to the skillet with the vegetables. Stir in the Boursin® Cuisine and mix well to coat the pasta in the creamy sauce. Season with salt and pepper to taste.

Divide the pasta among four plates. Garnish with fresh parsley and serve immediately.

Prep time 5 minutes	Cook time 35 minutes	Servings 4 to 6
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INGREDIENTS

- 1 cup of Boursin® Cuisine Garlic & Fine Herbs
- 1 tbsp olive oil
- 1 large yellow onion, chopped
- 1 butternut squash (approx. 1.3 kg), peeled, seeded, and diced into cubes
- 3 garlic cloves, minced
- 1 tbsp fresh sage, chopped
- 1/2 tsp fresh thyme, chopped
- 1/2 cup coconut milk
- 3 cups vegetable broth
- 1 tbsp kosher salt and freshly ground black pepper
- Pumpkin seeds and sage leaves, for garnish

In a large saucepan, heat the olive oil over medium heat. Add the onion and a pinch of salt, and cook until the onion is softened. Add the diced butternut squash to the saucepan and cook for 5 minutes, stirring occasionally.

Stir in the garlic, sage, thyme, and vegetable broth. Bring to a boil, reduce the heat, cover, and let simmer for 30 minutes, or until the squash is tender.

Add the coconut milk, 1/4 cup of Boursin® Cuisine, salt, and pepper. Blend the soup using a blender or an immersion blender until the texture is smooth and creamy. Adjust seasoning to taste.

Serve the soup in bowls, topped with a generous dollop of Boursin® Cuisine, roasted pumpkin seeds, and sage leaves.



Discover some of our quick and delicious recipes with **Boursin® Cuisine Garlic & Fine Herbs**



Boursin®

Prep time
30 minutes

Cook time
35 minutes

Servings
12 tacos

Tacos with Boursin®, Butternut Squash, and Black Beans

INGREDIENTS

For the filling

- 1 butternut squash (about 1.1 kg), peeled and diced into 1/2-inch cubes
- 2 tbsp olive oil
- 1 tsp chili powder
- 1/2 tsp ground cumin
- 1 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 1 cup cooked black beans, rinsed and drained

For the guacamole

- 2 ripe avocados
- 1 or 2 chipotle peppers in adobo sauce, chopped
- 3 tbsp Boursin® Cuisine Garlic & Fine Herbs
- 1 tbsp freshly squeezed lime juice
- 1/2 tsp kosher salt

For quick-pickled onions

- 1 medium red onion, thinly sliced
- 1/2 cup water
- 1/2 cup white vinegar
- 2 tbsp sugar
- 11/2 tsp kosher salt

For the tacos

- 5 tbsp warm Boursin® Cuisine Garlic & Fine Herbs
- 12 corn tortillas
- 1/4 cup quick-pickled red onions (optional)
- 1/4 cup fresh cilantro leaves
- 1/4 cup thinly sliced radishes
- 12 lime wedges

INSTRUCTIONS

For the filling

Preheat the oven to 220 °C (425 °F).

In a large bowl, toss the butternut squash cubes with olive oil. Sprinkle with chili powder, cumin, salt, and pepper. Mix well.

Spread the squash onto a parchment-lined baking sheet. Roast for 15 minutes. Stir the squash and flip the pieces. Continue roasting for another 15 minutes. Add the black beans to the sheet, mix gently, and roast for 5 more minutes.

For the guacamole

While the squash is roasting, mash the avocados in a bowl. Mix in the chipotle peppers, Boursin® Cuisine, lime juice, and salt. Stir until smooth.

For quick-pickled onions

Place the onion slices in a glass jar or bowl.

In a small saucepan, bring the water, vinegar, sugar, and salt to a simmer. Pour the hot mixture over the onions, cover, and let sit at room temperature for 20 minutes. Refrigerate any leftovers.

Assembly

Melt the Boursin® Cuisine over low heat in a small saucepan until smooth and pourable.

Warm the tortillas, one at a time, in a skillet or directly over a gas flame. Spread 1 tbsp of guacamole in the center of each tortilla. Spoon the butternut squash and black bean mixture on top.

Drizzle with warm Boursin® Cuisine. Add optional garnishes like pickled onions, fresh cilantro, radishes, and a lime wedge.



Prep time
25 minutes

Cook time
20 minutes

Servings
1 to 2

Recipe by **LE COUP DE GRACE**

Grilled Striploin Sandwich with Boursin® Cuisine and Caramelized Onions

INGREDIENTS

- 1 large yellow onion, halved and thinly sliced
- Olive oil
- 1/2 tsp dried thyme
- 2 tbsp white balsamic vinegar
- Salt and freshly ground black pepper
- 280 g striploin steak (about 1 inch thick)
- 2 tbsp Herbes de Provence
- 2 tsp coarse salt
- 1 tsp black pepper
- 1/2 ciabatta baguette, sliced in half lengthwise
- Boursin® Cuisine Garlic & Fine Herbs (to taste)
- Fresh arugula (to taste)

INSTRUCTIONS

In a skillet over medium heat, drizzle a generous amount of olive oil. Add the onions, thyme, a pinch of salt, and pepper. Cook gently for about 15 minutes, stirring frequently, until the onions are very soft but not overly browned. Lower the heat and add more oil if necessary. Add the white balsamic vinegar and cook for another 1-2 minutes, until almost fully evaporated. Keep warm.

Preheat the BBQ to maximum heat and oil the grill grates. Brush the striploin steak with olive oil on both sides. In a small bowl, combine the Herbes de Provence, coarse salt, and black pepper. Rub this mixture all over the steak. Place the steak on the hot BBQ and grill for 2 minutes. Rotate it 45 degrees and continue cooking for another 2 minutes to create a crosshatch pattern. Flip the steak and repeat. Remove from the grill and wrap in aluminum foil. Let it rest for 5 minutes, then slice thinly. Lightly toast the baguette halves, if desired. Spread a generous amount of Boursin® Cuisine sauce on the inside of each half. Layer the bottom half with fresh arugula, warm caramelized onions, and thin slices of steak. Close the sandwich, cut in half, and serve.



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